

# Crazy Ass Hop Feast IPA (All Grain)



So what's in a name, anyway? Dinner? Really? C'mon, we can do better than that! If you think about it, this beer has absolutely nothing to do with dinner. In reality, it's an eye-watering, drool-inducing, skull-cracking, teeth-shattering explosion of hop goodness that will smack your senses with such humulone overload that you will have to register your tongue as a genetically modified organism! And at 8.2% alcohol, it's surprisingly balanced, too, as the layers of malt are seamlessly intertwined with the rather insane quantities of the hops that we love so dearly. And even though we may forget the names of our first-born children—we'll always call these hops by name. Come on, chant it with me: Citra, Falconer's Flight, Mosaic, Simcoe. That's right, you've got it—now say it louder and say it faster! Very good! Now jump up on that supper table and kick that stupid turkey onto the floor, because tonight we're going to skip dinner and proceed directly to this Crazy-Ass Hop Feast!

## Just the Facts. Ma'am:

BJCP Style: 14C. Imperial IPA  
 Recipe Size: 5 Gallons  
 Efficiency: 75%  
 Original Specific Gravity: 1.074 - 1.079  
 Final Specific Gravity: 1.013 - 1.017  
 Alcohol by Volume: 8.2%  
 Color: 8 SRM (Teetering on the edge between golden, amber, and hop insanity!)  
 International Bittering Units: 80 - 92 (Depends on efficiency during whirlpool)  
 Yeast Starter: Recommended  
 Secondary: Recommended  
 Time to Awesome Drinkability: 10 Weeks!

Your recipe kit includes the freshest malt, hops and yeast. If you are not going to brew your recipe immediately, it is important to refrigerate your yeast and hops. Grains are best stored at dry room temperature.

## Ingredients:

### Grains & Wort Additives:

12.1 lbs American 2-Row Malt  
 8 oz Carapils Malt  
 8 oz 40L Crystal Malt  
 1 lb Dextrose Sugar (Add to beginning of boil)

Hops: (Please See [Note 2](#) for Scheduled Hop Additions)

3 Citra  
 3 Falconer's Flight  
 3 Mosaic  
 3 Simcoe

### Yeast:

Liquid Yeast: Wyeast 1056 American Ale Yeast

Or

Dry Yeast: Safale US-05 Yeast OR Lallemand BRY-97 West Coast Ale Yeast

### Brewing Supplies & Flavors:

5 oz Priming Sugar

**Note 1:** This recipe begins with an initial volume of 5 gallons of wort in the primary fermenter, but due to the massive amount of finishing hops added, you can expect to finish with less than 5 gallons of finished beer.

**Note 2:** The total boil time is 60 minutes. This recipe uses four different hop additions. Please refer to the boxes on the next page for the hop addition schedule.

**Note 3:** Because of the downright insane quantity of hops used in this recipe and the

corresponding risk of fermentation foam-over, we recommend using a blow-off tube during the primary fermentation.

**Note 4:** At the end of the 60 minute boil, add the hops to your brew kettle shown in the [Whirlpool Hops](#) table above. Let stand for 30 minutes.

**Note 5:** After approximately 7 days of primary fermentation, add the **Dry Hop #1** addition to the primary fermenter. Allow the hops to rest for 7 days.

**Note 6:** After the 7 days of dry hopping in the primary fermenter, siphon the beer to a 5 gallon secondary and add **Dry Hop #2**. Allow the hops to rest for 7 more days before bottling or kegging.

### Liquid Yeast Activation Before Brewing:

If you are fermenting with liquid yeast, you must activate the yeast packet before it is ready to pitch. Always check the manufacturing date stamped on the yeast packet. Yeast that is less than 1 month old may be activated on brew day. A yeast that is more than 2 months old may require additional preparation time. Always make sure your yeast has been properly activated before using. For more information about yeast starters, please visit the 'Frequently Asked Questions' section on boomchugalug.com.

### Mash Schedule:

Saccharification Rest: 150°F for 60 Minutes  
 Mash-Out: 168°F for 5 Minutes

Boil Hops (60 Min.)	Whirlpool Hops	Dry Hop #1	Dry Hop #2
Simcoe 1 oz	Simcoe 1 oz	Simcoe 1/2 oz	Simcoe 1/2 oz
Citra 1/2 oz	Citra 1/2 oz	Citra 1 oz	Citra 1 oz
Falconer's 1/2 oz	Falconer's 1 oz	Falconer's 1/2 oz	Falconer's 1 oz
Mosaic 1/2 oz	Mosaic 1/2 oz	Mosaic 1 oz	Mosaic 1 oz

### Brew Statistics:

Original Specific Gravity: \_\_\_\_\_

My Efficiency: \_\_\_\_\_

Final Specific Gravity: \_\_\_\_\_

Secondary Rack Date ( / / )

Bottling / Kegging Date ( / / )

Date I Drank Last Beer (This Stinks!) ( / / )

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